HOOVER

OVENS
USER INSTRUCTIONS — **GB**

HORNOS
INSTRUCCIONES PARA EL USUARIO — **ES**

PIEKARNIKI
INSTRUKCJA OBSŁUGI — **PL**

NOTICE D'EMPLOI ET D'INSTALLATION
DES FOURS ENCASTRABLES — **FR**

EINBAUBACKÖFEN
BEDIENUNGSANLEITUNG — **DE**

TROUBY
NÁVOD K OBSLUZE — **CZ**

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CONTENTS GB

1. General warnings 03
1.1 Declaration of compliance 03
1.2 Safety hints 03
1.3 Recommendations 03
1.4 Installation 03
1.5 Electrical connection 03
2. Pro/Exp'r technology 04
2.1 Oven equipment 04
2.2 Rotisserie 04
2.3 LED VISION/U.SEE 04
3. Cleaning the oven 05
4. Service centre 05
5. Description of the display 05
5.1 Before using the oven for the first time 06
5.2 How to use oven 06
6. Cooking mode 07
7. Pyrolytic cycle 08
8. Cooking tips 08

SOMMAIRE FR

1. Instructions générales 21
1.1 Declaration de conformité 21
1.2 Consignes de sécurité 21
1.3 Recommandations 21
1.4 Installation 21
1.5 Raccordement éléctrique 21
2. La technologie pro/exp'r 22
2.1 Equipement du four 22
2.2 Tournebroche 22
2.3 LED VISION / U.SEE 22
3. Entretien général du four 23
4. Assistance technique 23
5. Présentation du tableau de bord 23
5.1 Conseils avant la premiere utilisation 24
5.2 Comment utiliser le four 24
6. Modes de cuisson 25
7. Pyrolyse 26
8. Quelques conseils de cuisson 26

CONTENIDO ES

1. Advertencias generales 09
1.1 Declaración de cumplimiento 09
1.2 Consejos de seguridad 09
1.3 Recomendaciones 09
1.4 Instalación 09
1.5 Conexión eléctrica 09
2. Tecnología Pro/Exp'r 10
2.1 Equipamiento del horno 10
2.2 Asador 10
2.3 LED VISION/U.SEE 10
3. Limpieza del horno 11
4. Servicio Técnico 11
5. Descripción de la pantalla 11
5.1 Antes de utilizar el horno por primera vez 12
5.2 Cómo utilizar el horno 12
6. Modo de cocción 13
7. Ciclo pirolítico 14
8. Consejos de cocción 14

INHALTSVERZEICHNIS DE

1. Allgemeine Hinweise 27
1.1 Konformitätserklärung 27
1.2 Sicherheitshinweise 27
1.3 Empfehlungen 27
1.4 Installation 27
1.5 Elektrischer Anschluss 27
2. Pro/Exp'r Technologie 28
2.1 Zubehör (Modellabhängig) 28
2.2 Grillspieß (Modellabhängig) 28
2.3 Led Vision 28
3. Reinigung 29
4. Technischer Kundendienst 29
5. Display 29
5.1 Nützliche Hinweise vor dem ersten Betrieb 30
5.2 Benutzung des Backofens 30
6. Backfunktionen 31
7. Pyrolytische Reinigung 32
8. Tipps 32

SPIS TREŚCI PL

1. Informacje ogólne 15
1.1 Deklaracja zgodności 15
1.2 Wskazówki dotyczące bezpieczeństwa 15
1.3 Zalecenia 15
1.4 Instalacja 15
1.5 Podłączenie elektryczne 15
2. Technologia Pro/Exp'r 16
2.1 Wyposażenie piekarnika 16
2.2 Rożen 16
2.3 Oświetlenie ledowe/ U.SEE 16
3. Czyszczenie piekarnika 17
4. Centrum serwisowe 17
5. Opis wyświetlacza 17
5.1 Przed użyciem piekarnika po raz pierwszy 18
5.2 Obsługa piekarnika 18
6. Funkcje piekarnika 19
7. Czyszczenie pirolityczne 20
8. Wskazówki dotyczące pieczenia 20

OBSAH CZ

1. Všeobecná upozornění 33
1.1 Prohlášení o shodě 33
1.2 Bezpečnostní tipy 33
1.3 Doporučení 33
1.4 Instalace 33
1.5 Připojení k elektrické síti 33
2. Pro/exp'r technologie 34
2.1 Vybavení trouby 34
2.2 Rožeň (podle modelu) 34
2.3 LED VISION/U.SEE 34
3. Čištění trouby 35
4. Servisní středisko 35
5. Popis displeje 35
5.1 Před prvním použitím trouby 36
5.2 Použití trouby 36
6. Režim přípravy 37
7. Pyrolytický cyklus (podle modelu) 38
8. Typy k pečení 38

1. GENERAL WARNINGS

Read the instructions carefully to make the most of your oven. We recommend you keep the instructions for installation and use for later reference, and before installing the oven, note its serial number in case you need to get help from the after-sales service.
When you have unpacked the oven, make sure that it has not been damaged in any way. If you have any doubts at all, do not to use it. Contact a professionally qualified person. Keep packing materials such as plastic bags, polystyrene, or nails out of the reach of children because they are dangerous to children.
The company shall not be liable if the instructions provided in this document are not complied with.
! NOTE: Functions, properties and accessories of ovens which are mentioned in this manual, can be change depending on oven models.

1.1 DECLARATION OF COMPLIANCE

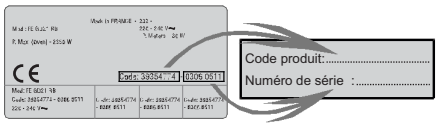
The parts of this appliance that may come into contact with foodstuffs comply with the provisions of EEC Directive 89/109.Appliance CE complies with European Directives 2006/95/EC and 2004/108/EC, and subsequent amendments.When you have unpacked the oven, make sure that it has not been damaged in any way. If you have any doubts at all, do not use it: contact a professionally qualified person.
Keep packing materials such as plastic bags, polystyrene, or nails out of the reach of children because they are dangerous to children.

1.2 SAFETY HINTS

•The oven must be used only for the purpose for which it was designed. It must only be used for cooking food. Any other use, e.g. as a form of heating, is an improper use of the oven and is therefore dangerous.
•WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
•The manufacturers cannot be held responsible for any damage caused by improper, incorrect or unreasonable use.
When using any electrical appliance you must follow a few basic rules.
- Do not pull on the power cable to remove the plug from the socket.
- Do not touch the oven with wet or damp hands or feet.
- Do not use the oven unless you are wearing something on your feet.
- It is not generally a good idea to use adapters, multiple sockets for several plugs or cable extensions.
- If the oven breaks down or develops a fault switch it off at the mains and do not touch it.
• If the cable is damaged it must be replaced promptly.
When replacing the cable, follow these instructions.
Remove the power cable and replace it with one of the H05VV-F type. The cable must be able to bear the electrical current required by the oven.Cable replacement must be carried out by properly qualified technicians.
The earthing cable (yellow-green) must be 10 mm longer than the power cable.
Use only an approved service centre for repairs and ensure that only original parts are used. If the above instructions are not adhered to the manufacturers cannot guarantee the safety of the oven.
•The oven you have just acquired has the described technical characteristics and you must not make any modifications to it.
•Never use a steam or high-pressure spray to clean the oven.
•Do not store flammable products in the oven; they can catch fire if the oven comes on accidentally.
•Do not press on and do not let children sit on the oven door.
•Use kitchen oven gloves, when putting into or removing a dish from the oven.
•This appliance is not intended for use by people (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
•Children should be supervised to ensure that they do not play with the appliance.
•Children less than 8 years of age shall be kept away unless continuously supervised.
•This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
•During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
•WARNING: Accessible parts may become hot during use. Young children should be kept away.
•WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
•CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away.

1.3 RECOMMENDATIONS

• After each use of the oven, a minimum of cleaning will help keep the oven perfectly clean.
• Do not line the oven walls with aluminium foil or single-use protection available from stores. Aluminium foil or any other protection, in direct contact with the hot enamel, risks melting and deteriorating the enamel of the insides.
• In order to prevent excessive dirtying of your oven and the resulting strong smokey smells, we recommend not using the oven at very high temperature. It is better to extend the cooking time and lower the temperature a little.
Identification plate



•In addition to the accessories supplied with the oven, we advise you only use dishes and baking moulds resistant to very high Temperatures.

1.4 INSTALLATION

The manufacturers have no obligation to carry this out. If the assistance of the manufacturer is required to rectify faults arising from incorrect installation, this assistance is not covered by the guarantee.
The installation instructions for professionally qualified personnel must be followed. Incorrect installation may cause harm or injury to people, animals or belongings. The manufacturer cannot be held responsible for such harm or injury.
The kitchen unit in which the oven is to be fitted must be made of material resistant to temperatures of at least 70°C.
The oven can be located high in a column or under a worktop.
Before fixing, you must ensure good ventilation in the oven space to allow proper circulation of the fresh air required for cooling and protecting the internal parts. Make the openings specified on last page according to the type of fitting.

1.5 ELECTRICAL CONNECTION

THE ELECTRICAL CONNECTION SHOULD BE CARRIED OUT BY AN APPROVED CONTRACTOR OR TECHNICIAN WITH SIMILAR QUALIFICATIONS.
The installation receiving the appliance must comply with the standard in force in the installation country.
The manufacturer does not accept any responsibility if this provision is not complied with.
Connection to the network must be by earthed socket outlet, or by means of a multipole circuit-breaker, in compliance with the installation country.
The installation must be protected by suitable fuses, and have wires with a large enough cross-section to supply the oven normally.

CONNECTION:
The oven is fitted with a power lead for connecting exclusively to a voltage of 220-240 V AC across the phases or across phase and neutral.
Connection must be carried out having first checked:
-the supply voltage indicated on the meter,
The lead protection wire (green/yellow) connected to the earth terminal of the oven must be connected to the earth terminal of the installation.

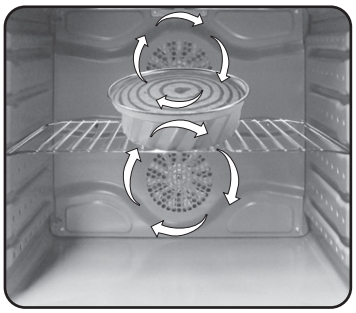
Caution:
•Have the earth continuity of the installation checked by an electrician before making the connection.
•The manufacturer will not be liable for any incident, or the possible consequences that may arise from the use of the oven not earthed, or connected to an earth with defective continuity.

NB: Do not forget that the oven may require after-sales service.
Also, locate the socket outlet so that the oven can be connected once it is removed from its space.

Power supply cable: *If the power supply cable has to be changed, please have this done by the after-sales service or by someone with similar qualifications.*

2. PRO/EXP'R TECHNOLOGY

Our technology and experience have brought a feature typical of professional kitchens into the home. A Multijet lateral ventilation system emit microflows of hot air directly onto the food, at low speeds, enveloping it completely.
This enables uniform cooking, reduced loss of food moisture and simultaneous cooking on different levels.



2.1 OVEN EQUIPMENT

It is necessary to do an initial cleaning of the equipment before the first use of each of them. Wash them with a sponge. Rinse and dry off.
The shelf can take moulds and dishes.

The drip tray catches the juices from grilled foods.
Never use he drip tray as a roasting tray as fat deposits can be quickly spread throughout the oven, which produces excess smoke.
Never place the tray directly on the oven bottom on the separator.

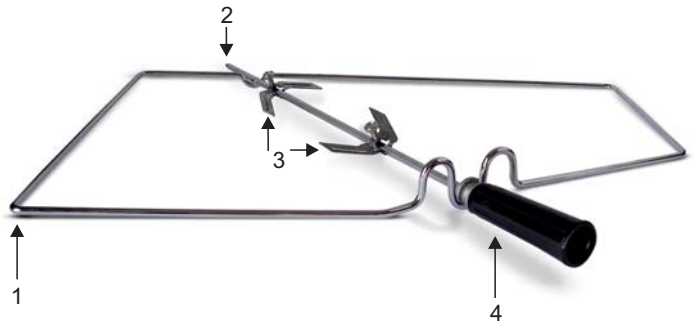
The seperator divides the oven into two cavities. It seperates upper and lower cavity when you want to use oven in dual mode. It must be used in third shelf position.
Never leave the seperator inside the oven when the Pyrolytic mode is on.

The pizza stone for a crisper pizza equipped according to the model with its stand and the pizza roller.

The pastry tray must be placed on the shelf. It is for cooking small pastries like choux, biscuits, meringues, etc...
Never place the pastry tray directly on the oven bottom and on the separator.

2.2 ROTISSERIE *(According to the model)*

No pre-heating is required for rotisserie cooking.
Cooking with the door closed.
The energy consumption is 90-95% less than traditional system.



1- Grid
2- Spit
3- Hooks & Screws
4- Handle

HOW TO USE TURNSPIT

1. Unscrew the hooks
2. Put the spit into the meat
3. Fix the meat with the hooks
4. Tighten the screws
5. Insert the spit into the motor hole
6. The handle

When the oven is in use, any unused accessories should be removed from the oven.

2.3 LED VISION / U.SEE

Is an illumination system which replaces the traditional « light bulb ». 14 LED (for non-pyrolitic versions) or 10 High Power LED (for pyrolitic versions) lights are integrated within the door. These produce white high quality illumination which enables to view the inside of the oven with clarity without any shadows on all the shelves.

Advantages :
This system, besides providing excellent illumination inside the oven, lasts longer than the traditional light bulb its easier and to maintain and most of all saves energy.

-Optimum view
-Long life illumination
-Very low energy consumption, -95% in comparison with the traditional illumination High

3. CLEANING THE OVEN

•Wait for the oven to cool down before doing any cleaning by hand.
•Never clean your oven with abrasive cleaners, wire wool or sharp objects, or the enamel may be damaged beyond repair.
•Only use soapy water or bleach (ammonia) cleaners.
•Never line the oven sides with aluminium foil.
•Do not use a steam cleaner for cleaning operations.
•Cleaning and user maintenance shall not be made by children without supervision

GLASS PARTS
We recommend you wipe clean the glass door with absorbent kitchen paper every time you use the oven. If the spattering is heavy, then you can clean with a well squeezed sponge and detergent, and rinse.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

OVEN DOOR SEAL
If this gets dirty, clean the oven seal with a slightly damp sponge.

ACCESSORIES
Clean them with a sponge soaked in soapy water. Rinse with clean water and dry off. Avoid abrasive cleaners.

DRIP TRAY
After grilling, remove the drip tray from the oven. Take care to pour the warm grease into a container. Wash and rinse the drip tray in hot water with a sponge soaked in washing up liquid.
If residues remain attached, soak them off in water and detergent.
It can also go in a dishwasher or be cleaned with a commercial oven cleaner.
Never place a soiled drip tray in the oven.

OVEN LIGHTING
The bulb and its cover are made of material resistant to high temperatures.

4. SERVICE CENTRE

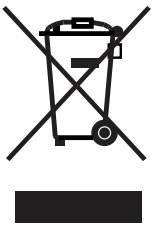
Before calling the Service Centre.

If the oven is not working, we recommend that:
•Check that, if the oven is properly plugged into the power supply.

If the cause of the fault cannot be detected:
•Disconnect the oven from the mains, do not touch the oven and call the after sales service.

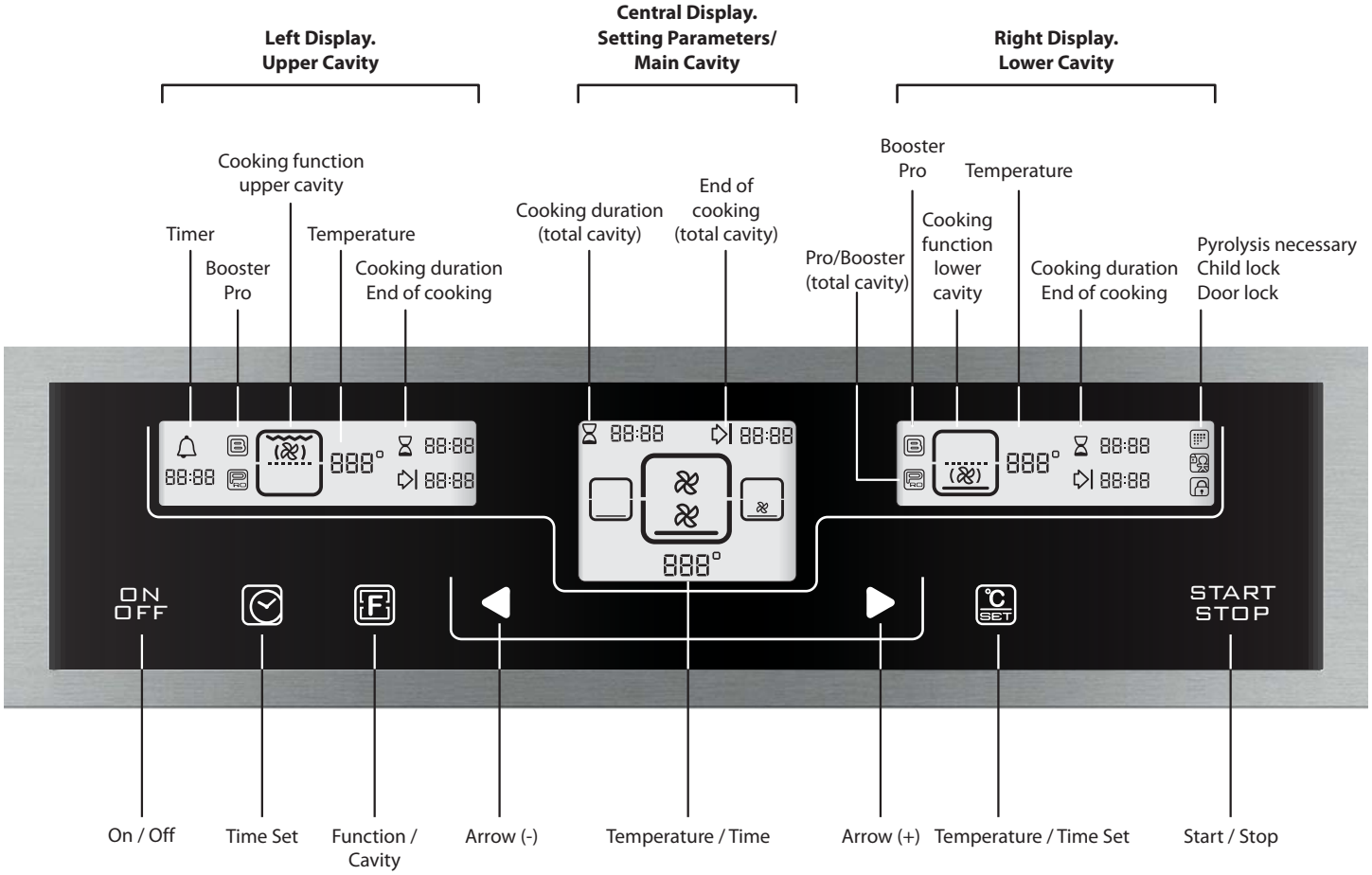
Before calling the Service Centre remember to make a note of the serial number on the serial number specifications plate.

The oven is supplied with a guarantee certificate that ensures that it will be repaired free of charge by the Service Centre whilst under guarantee.



This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).
By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.
The symbol on the product indicates that this product may not be treated as household waste.
Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment Disposal must be carried out in accordance with local environmental regulations for waste disposal.
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

5. DESCRIPTION OF THE DISPLAY



5.1 BEFORE USING THE OVEN FOR THE FIRST TIME

PRELIMINARY CLEANING

Clean the oven before using for the first time:
•Wipe over external surface with a damp soft cloth.
•Wash all accessories and wipe inside the oven with a solution of hot water and washing up liquid.
•Set the empty oven to the maximum temperature and leave on for about 1 hour, this will remove any lingering smells of newness. Ensure that the room is well ventilated while this is being done.

THINGS TO REMEMBER

Confirmation of operation on timer:
•Modification must be confirmed by pressing " SET ".

Stop the oven:
•This may be necessary if you have input an incorrect instruction. To stop the oven, press the " START/STOP ".

CLOCK SETTING

When the oven is connected to the electricity supply for the first time of after a long power cut, the clock must be re-set.

To set the clock:
1.Press the " " for few seconds and find the " " by using ◀ ▶, then press the " SET ". The digits on the central display will blink.

2.Set the clock by using ◀ ▶ then wait a few second or press the " SET " again to apply your setting.

ADJUSTING THE DISPLAY CONTRAST

1. Press the " " for few seconds and find the " " by using ◀ ▶, then press the " SET ". (The contrast of the display brightness is included between "1" maximum and "5" minimum.)

2. Choose the contrast level by using ◀ ▶ then wait few seconds or press the " SET " again to apply your setting.

NOTE: If you want to set the clock or to adjust the display contrast after the first switching on of the oven, press the " ON/OFF " for switch on the oven, and proceed how described in the points 1 and 2 of the specific paragraphs.

MINUTE MIND

1.Press the " ON/OFF " for switch on the oven.

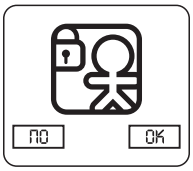
2.Press the " " for few seconds and find the " " by using the ◀ ▶, then press the " SET ".

3.Set the required time by using the ◀ ▶ , then wait a few seconds or press the "Temperature/Time SET SET " again to apply your setting.

NOTE: This function allows oven to be used as an alarm clock independently form the working oven.

CHILD LOCK

1. To set the child lock press " F " for few seconds.
2.



To activate press " ▶ " "OK"
To activate press " ◀ " "NO"

NOTE: It is possible to activate child lock both when the oven in ON and OFF

5.2 HOW TO USE OVEN

SINGLE MODE
To use the Single Mode, remove the seperator from the oven.
You can choose all the functions below with Single Mode.
The cooking methods suggested are set out in the table below. A temperature is also suggested for each cooking method. This can be modified within a pre-determined range.

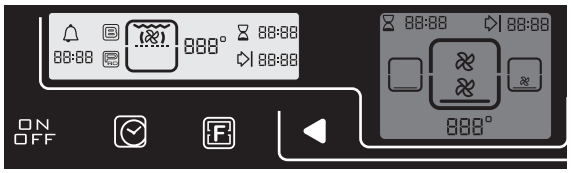
Function Mode according to the oven model		Pre-set temperature °C	Pre-determined temperature °C	Function Booster*
-	**Off**	-	-	-
	Bottom	160	50-240	-
	Bottom + Fans	210	50-240	Booster
	Bottom + Top	220	50-280	-
	Bottom + Top + Fans	210	50-240	-
	Rings + Fans	180	50-240	-
	Grill	L2	L1-L3	-
	Grill + Fans	210	180-230	Booster
	Grill + Turnspit + Fans	240	180-240	Booster
	Defrost	40	No	-
	Keep Warm	60	No	-
	Pyro ***	NORMAL	**ECO:**425/65min **NORMAL:**425/75min **SUP:**425/1h30min	-
**Booster: rapid temperature raised*				

1.Press the " ON/OFF " to switch on the oven.
2.Press the " F ". Choose function required to the cooking by using ◀ ▶ .
3.The appropriate temperature or level cooking, according to the cooking method selected is displayed. It can be modified within a pre-determined range - see table above. To modify the temperature setting, press the " SET " and choose the temperature by using ◀ ▶. Then press the " SET " again to confirm. The temperature display is fixed but can be modified during the cooking cycle.
4.To start the cooking, press the " START/STOP ". The oven will start cooking and will start to heat up. The indicator light blinks until the selection temperature has been reached. An audible sounds at the the end of this operation and the indicator light becomes fixed.
5.To change the oven function, repeat the steps for 2 to 4.
6.To stop the cooking press the " START/STOP ".

DUAL MODE
To activate the Dual Mode, put the separator into the third position shelf of the oven. You can choose the functions below with Dual Mode.
1- Press the " ON/OFF " switch on the oven.
2- Press the " F " select which part of the oven cavity (UPPER or LOWER) must be used; choose the function required to the cooking by using the ◀ ▶ .
3- The appropriate temperature or level cooking, according to the method selected is displayed.
It can be modified within a pre-determined range-see table below.
To modify the temperature setting, press the " SET " and choose the temperature by using ◀ ▶ .
Then press the " SET "again to confirm. The temperature display is fixed but can be modified during the cooking cycle.
4- To start the cooking, press the " START/STOP ".
The oven will start cooking and will start to heat up. The indicator light blinks until the selected temperature has been reached; an audible sounds at the end of this operation and the indicator light becomes fixed.
5- To stop the cooking, select the " - ".

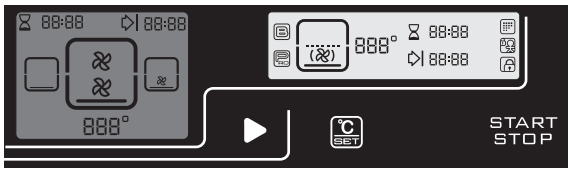
Upper Cavity

Function Mode according to the oven model		Pre-set temperature °C	Pre-determined temperature °C	Function Booster*
	Ring+Fan	180	160-240	-
	Grill	L2	L1-L3	-
	Grill+Fan	190	160-240	-
*Booster: rapid temperature raised				



Lower Cavity

Function Mode according to the oven model		Pre-set temperature °C	Pre-determined temperature °C	Function Booster*
	Ring+Fan	180	160-240	-
	Bottom	160	160-240	-
	Bottom+Fan	160	160-240	-
*Booster: rapid temperature raised				



USING UPPER AND LOWER CAVITY AT THE SAME TIME

The two cavity (UPPER and LOWER) must be used simultaneously, for two different type of cooking; for set this modality of cooking, to set the mode of cooking please proceed as follows:

1- Press the " F " to select the second cavity to be used and follow the instruction from "1" to "5" of above paragraph.

COOKING DURATION

1.Press "time set" and find "hourglass" by using "arrows"
2.Press "Temperature/Time Set" and set the cooking duration by using "arrows"
3.To confirm your setting , press "Temperature/Time Set" again

END OF COOKING

1.Press "time set" and find "hourglass" by using "arrows"
2.Press "Temperature/Time Set" and set the end of cooking time by using "arrows"
3.To confirm your setting , press "Temperature/Time Set" again.

NOTE: For deleting a time already set, find "barred clock" by using "arrows" in the time set menu and press "Temperature/Time Set"

This function is typically used with "cooking duration" function.

For example if the dish has to be cooked for 45 minutes and needs to be ready by 12:30;

- select the required function
- set the cooking duration time to 45 minutes
- set the end of cooking time to 12:30.

Cooking will start automatically at 11:45 (12:30 minus 45 mins) and will continue until the pre-set end-of- cooking-time, when the oven will switch itself off automatically.

WARNING.

If the END of cooking is selected without setting the length of cooking time, the oven will start cooking immediately and it will stop at the END of cooking time set.

6. COOKING MODE

All cooking should be carried out with the door closed.

BOTTOM + FAN - The combination of the bottom heating element and fan is ideal for fruit flans, tarts, quiches and pastries. It prevents food from becoming too dry and encourages bread dough to rise. Place the shelf in the bottom position in the oven.

BOTTOM - Using the lower element. Ideal for cooking all pastry based dishes. Use this for flans, quiches, tarts, pâté and any cooking that needs more heat and radiation from below.

BOTTOM + GRILL - Both top and bottom heating elements are in use. This method is ideal for all traditional roasting and baking.When cooking red meat, roast beef, leg of lamb, game, bread or foil wrapped foods.

BOTTOM + GRILL + FAN - Both top and bottom heating elements are used in conjunction with the fan, which circulates hot air throughout the oven.We recommend this method for poultry, pastries, fish and vegetables. By using this method better heat penetration is achieved and cooking and preheating times are also reduced. The fan cooking option allows you to cook different foods together at different positions in the oven all at the same time, providing even heat distribution but without the risk of mingling tastes and smells. When cooking different foods at the same time allow a further 10 minutes.

RING + FAN - Air that has been heated is blown by the fan onto the different levels. It is ideal for cooking different types of food at the same time (e.g. meat and fish) without mixing tastes and smell. It cooks very gently and is ideal for sponge cakes, pasties, etc.

GRILL - Using the top heating element. Success is guaranteed for mixed grills, kebabs and gratin dishes. The grill should be pre-heated to a high temperature for 5 minutes. White meats should always beplaced at some distance from the grill element, the cooking time is slightly longer but the meat will be more succulent. Red meat and fish fillets can be placed directly onto the shelf with the drip tray placed beneath on lower shelf position.

GRILL + FAN - The top heating element is used in conjunction with the fan which circulates the hot air around the oven. Pre heating is recommended for red meats but is not necessary for white meats. Grilling is ideal for cooking thicker food items such as pork or poultry. Food to be grilled should be placed directly at the centre of the middle shelf. By sliding the drip tray underneath the shelf it will ensure that any juices are collected. For best results always make sure that the food is not too close to the grill element and turn the food over half way through the cooking time.

GRILL + TURNSPIT + FAN - The advantage of using the top oven element at the same time as the fan and rotisserie is that the food is evenly cooked, preventing it from becoming dry and tasteless. The rotisserie is programmed to continue rotating for approximately five minutes after cooking, making full use of the residual oven heat.No preheating is required for rotisserie cooking.

DEFROST - When the dial is set to this position. The fan circulates hot air around the frozen food so that it defrosts in a few minutes without the protein content of the food being changed or altered.
The temperature is preset in 40°C constant, no regulation is possible.

KEEP WARM - This is recommended to reheat precooked foodstuff, positioning the shelf on the second level from top, or to defrost bread pizza or pastry by positioning the shelf on the lower level.
The temperature is preset in 60°C constant, no regulation is possible.

RING + FAN - Air that has been heated is blown by the fan onto the different levels. It is ideal for cooking different types of food at the same time (e.g. meat and fish) without mixing tastes and smell. It cooks very gently and is ideal for sponge cakes, pasties, etc.

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RING + FAN - Air that has been heated is blown by the fan onto the different levels. It is ideal for cooking different types of food at the same time (e.g. meat and fish) without mixing tastes and smell. It cooks very gently and is ideal for sponge cakes, pasties, etc.

BOTTOM - Using the lower element. Ideal for cooking all pastry based dishes. Use this for flans, quiches, tarts, pâté and any cooking that needs more heat and radiation from below.

BOTTOM + FAN - The combination of the bottom heating element and fan is ideal for fruit flans, tarts, quiches and pastries. It prevents food from becoming too dry and encourages bread dough to rise. Place the shelf in the bottom position in the oven.

PYRO - The oven takes care of the entire inside oven cleaning - Three choices are possible ECO, NORMAL, SUPER

7. PYROLYTIC CYCLE *(According to the model)*

The oven is equipped with a pyrolyser cleaning system, which destroys food residues at high temperature.The operation is carried out automatically by means of the programmer.The resulting fumes are rendered “clean” by passing over a Pyrolyser wich starts as soon as cooking begins. As very high temperatures are required by the Pyrolyser, the oven door is fitted with a safety lock.
The pyrolyser can be stopped at any time. The door cannot be opened until the safety lock is displayed.
NOTE : If a hob has been fitted above the oven, never use the gas burners or the electric hot-plates while the Pyrolyser is working, this will prevent the hob from overheating.

THREE PYROLYTIC CYCLE are pre-set.
•ECO PYROCLEAN : Cleans a moderately stained oven.Operates for a period of 65 minutes.
•NORMAL PYROCLEAN : Cleans a normaly stained oven. Operates for a period of 75 minutes
•SUPER PYROCLEAN : Cleans a heavily stained oven.Operates for a period of 90 minutes.
Never use commercially available cleaning products on a Pyrolytic oven !
Tip : Carrying out Pyrolytic cleaning immediately after cooking allows you to take advantage of residual heat, thus saving energy.

Before carrying out a Pyrolytic cycle :
•Remove all accessories from the oven (seperator, grids, trays, etc.) : They cannot withstand the high temperatures and would be damaged by pyrolytic temperatures.
•Remove any large spillages or stains as it would take too long to destroy them. Also excessively large amounts of grease could ignite when subject to the very high temperatures of the Pyrolytic cycle.
•Close the oven door.
•Excess spillage must be removed before cleaning.

Using the pyrolytic cycle :
1- Press the “ iF ”. Choose the “ ⠿ ” by using ◀ ▶ then press the “ °C SET ” to confirm. “ ⠿ ” will appear on screen. ECO mode flashes.

Remember :
ECO - cycle of 65 minutes - moderately stained oven
NORMAL - cycle of 75 minutes - normaly stained oven
SUP - cycle of 90 minutes - heavily stained oven
2- By using ◀ ▶ select required Pyrolytic mode, according the degree of staining: **ECO, NORMAL** or **SUP**. Then press the “ °C SET ” to confirm.
• Your choice is confirmed after 3 seconds...
The oven starts the pyrolytic cycle. The pyrolytic mode selected flashes and the “ ⧖ ” and the “ ⇨| ” indicator lights will appear. During the pyrolytic cycle, the locking oven door symbol appears, this indicates that the door is locked. The cooling fan will operate.
The indicator light flashes until the temperature required is not reached and then it becomes fixed.
At the end of the pyrolytic cycle the oven will automatically switch off.
For 15 seconds, an audible signal lets you know that the cycle has ended and the “ ⧖ ” and the “ ⇨| ” indicator lights will flash.
•Press the “ START STOP ” to stop. Unless you do this, the symbols will continue flashing. The symbol “ ⠿ ” disappears on the Timer, the pyrolytic mode.
This sentence is incorrect
The oven door will remain locked until the temperature has reduced. Whist the locking oven door symbol is illuminated the oven door can not be opened.
The cooling fan does not switch itself off until the temperature of the oven components is reasonable.
At the end of the cycle, the indicator flashes again, it will remain also turned on after having extinguished the oven and it will extinguish when the inside temperature of the oven is sufficiently low.
Pyrolysis leaves a white residue on the oven walls. Wait for the oven to cool completely then clean the inside of the oven with a damp sponge to wipe off the residue.

8. COOKING TIPS

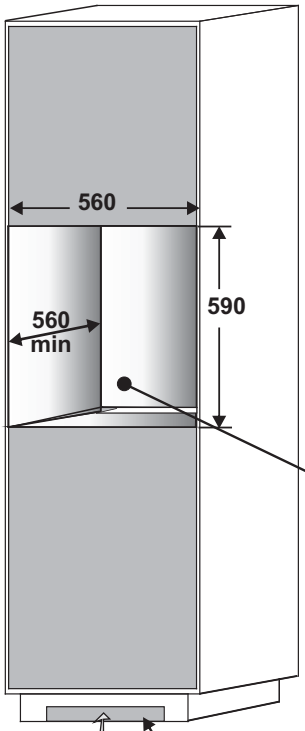
It is better not to salt meats until after cooking as salt encourages the meat to spatter fat. This will dirty the oven and make a lot of smoke.
Joints of white meat, pork, veal, lamb and fish can be put into the oven cold. The cooking time is longer than in a preheated oven, but it cooks through to the centre better as the heat has more time to penetrate the joint.
Correct preheating is the basis of successful red meat cookery.

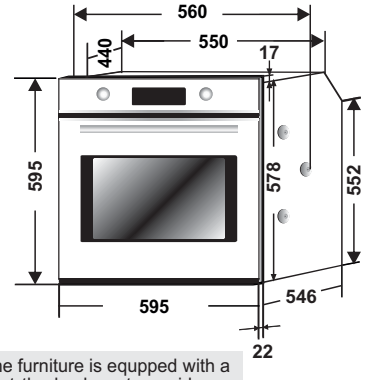
GRILLS
• Before loading the grill:
Remove the meat from the refrigerator a few hours before grilling. Lay it on several layers of kitchen paper. This improves seizing, making it tastier and avoids it staying cold at the centre.
Add pepper and spices to the meat before grilling, but add any salt after cooking. This way it will seize better and stay juicy. Baste all the food to be cooked with a little oil. This is best done with a wide flat basting brush.Then sprinkle with more pepper and herbs (thyme, etc.).
• During cooking:
Never pierce the food during cooking even when you turn it. This lets the juice out and it becomes dry.

BAKING
Avoid using shiny tins, they reflect the heat and can spoil your cakes. If your cakes brown too quickly, cover them with greaseproof paper or aluminium foil.
Caution: The correct way to use foil is with the shiny side in towards the cake. If not the heat is reflected by the shiny surface and does not penetrate the food.
Avoid opening the door during the first 20 to 25 minutes of cooking:
Soufflés, brioches, sponge cakes, etc. will tend to fall.You can check if cakes are done by pricking the centre with a knife blade or metal knitting needle. If the blade comes out nice and dry, your cake is ready and you can stop cooking. If the blade comes out moist or with bits of cake attached, continue baking but slightly lower the thermostat so that it is finished off without burning.

INSTALLATION GB | INSTALACIÓN ES | INSTALLATION DE
INSTALLATION DU FOUR FR | INSTALACJA PL | INSTALACE CZ

GB **Oven in column** (dimensions mm)
FR **Four en colonne** (dimensions en mm)
ES **Horno en columna** (dimensiones en mm)
PL **Piekarnik w kolumnie** (wymiar w mm)
DE **Fabmessungen** (mm)
CZ **Trouba ve vysoké skříni** (rozměry v mm)





GB If the furniture is equpped with a bottom at the back part, provide an opening for the power supply cable.

FR Si le meuble est équipé d'un fond à l'arrière : prévoir une ouverture pour le passage du câble d'alimentation.

ES Si el mueble tiene fondo en la parte trasera hacer una apertura para el cable eléctrico.

PL Jeśli meble posiadają dno w tylnej części, należy zadbać o odpowiedni otwór na kabel zasilający.

DE Wenn der Küchenschrank mit einer Hinterwand ausgestattet ist, dann ist eine Öffnung notwendig damit das Stromkabel angeschlossen werden kann.

CZ Pokud je nábytek vybavený stěnou v zadní části, udělejte otvor pro přívodní kabel.

ATTENTION !
Applying torque more than needed to fix the screws can close the ventilation channels on both sides. **Please be sure that, these ventilation channels are 2mm open after installation to furniture.**

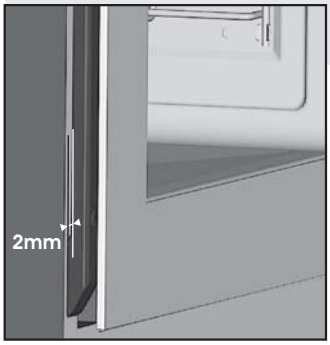
ATTENZIONE!
Un serrage excessif des vis de fixation peut entraîner une obstruction de la ventilation sur les deux côtés du produit. **Assurez-vous qu'un espace de 2 mm est toujours présent après installation dans le meuble.**

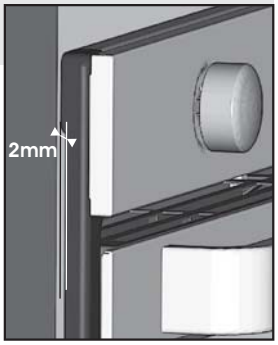
¡ATENCIÓN!
Más presión de la necesaria para fijar los tornillos podría cerrar los canales de ventilación de ambos lados. **Asegurar una apertura de 2 mm de los canales de ventilación después de instalar el horno en el mueble.**

UWAGA!
Należy zwrócić uwagę, aby nie przykręcić śrub zbyt mocno, gdyż może to spowodować zamknięcie kanałów wentylacyjnych z obu stron. **Proszę upewnić się czy kanały wentylacyjne mają prześwit 2 mm po zamontowaniu urządzenia.**

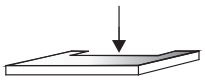
Achtung!
Vergewissern Sie sich, dass Sie beim Einbau des Backofens einen 2 mm Spalt zu den Küchenschränken einhalten. **Dieser Spalt muss für die Lüftungskanäle sichergestellt werden.**

Upozornění!
Použitím většího než potřebného tahu při utažení šroubů můžete uzavřít ventilační kanály po stranách. **Ujistěte se, zda jsou ventilační kanály otevřené 2 mm po instalaci do nábytku.**

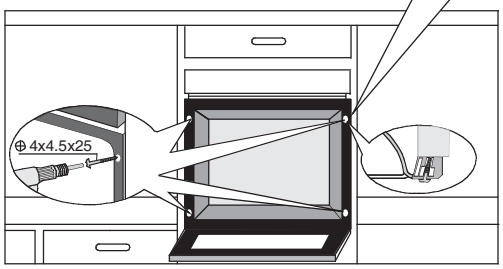


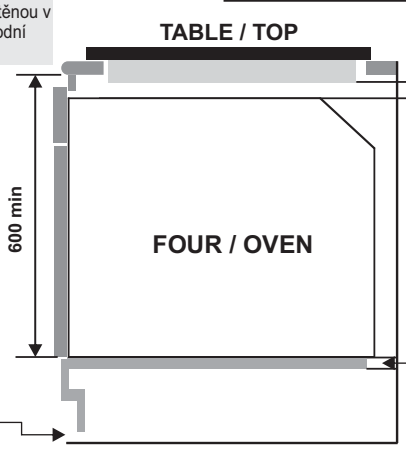


GB Opening 500 x 45
FR Ouverture 500 x 45
ES Apertura 500 x 45
PL Otwór 500 x 45
DE Öffnung 500 x 45
CZ Otvor 500 x 45



GB Opening 500 x 10
FR Ouverture 500 x 10
ES Apertura 500 x 10
PL Otwór 500 x 10
DE Öffnung 500 x 10
CZ Otvor 500 x 10

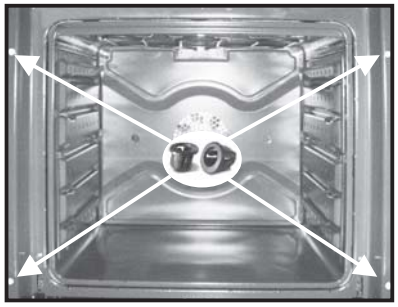




GB **Oven fitted under worktop** (dimensions mm)
FR **Four enchâssé sous plan de travail**
ES **Horno colocado debajo de la encimera**
PL **Piekarnik umieszczony pod blatem.**
DE **Backofen unter der Arbeitsplatte montiert** (Abmessungen mm)
CZ **Trouba pod pracovní deskou**

GB Opening 500 x 10
FR Ouverture 500 x 10
ES Apertura 500 x 10
PL Otwór 500 x 10
DE Opening 500 x 10
CZ Otvor 500 x 10

GB Opening 560 x 45
FR Ouverture 560 x 45
ES Apertura 560 x 45
PL Otwór 560 x 45
DE Opening 560 x 45
CZ Otvor 560 x 45



GB **Fixing in the location**

Inside the oven there is a bag with four fixing screws. **Fixing:** When the oven door is open, holes are accessible, they are located on each side. Use the screws provided to fix the oven.

FR **Fixation dans la niche d'encastrement**

Vous trouverez dans un sachet à l'intérieur du four les vis de fixation. **Pour la fixation:** lorsque la porte du four est ouverte, les trous sont accessibles, ils sont situés de chaque côté des montants latéraux. Utiliser les vis fournies pour fixer le four.

ES **Fijación del horno**

Dentro del horno hay una bolsa con tornillos fijadores. **Fijación:**Con la puerta abierta se accede a los agujeros y se encuentran a los lados. Para fijar el horno utilizar los tornillos que se proporcionan con el mismo.

PL **Fixing in the location**

Inside the oven there is a bag with four fixing screws. **Fixing:** When the oven door is open, holes are accessible, they are located on each side. Use the screws provided to fix the oven.

DE **Montage (Fixierung der Schrauben)**

Im Inneren des Backofens befindet sich ein Plastikbeutel mit insgesamt 4 Befestigungsschrauben. **Fixierung:** Wenn Sie den Backofen öffnen, sehen Sie auf der linken und rechten Seite 2 Löcher die für die Fixierung vorgesehen sind. Verwenden Sie für die Fixierung die mitgelieferten Schrauben.

CZ **Upevnění v pozici**

Uvnitř trouby je sáček se čtyřma upevňovacími šrouby. **Upevnění:** Po otevření dvířek zpřístupníte upevňovací otvory, jsou v rozích. Použijte dodané šrouby k upevnění.

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GB

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FR

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ES

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PL

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DE

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CZ

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